

# The Borrowdale Gates Country House Hotel

## DINNER MENU

### **TIAN OF TOMATOES AND MOZZARELLA CHEESE**

*plum and vine tomatoes layered with mozzarella cheese and basil pesto, presented with oven-dried tomatoes and rocket leaves*

### **SMOKED FINNAN HADDOCK RISOTTO**

*a carnaroli rice risotto prepared with shallots, leeks and tarragon and topped with smoked haddock and a lightly poached egg*

### **'HOT-POT' OF DEMLANE MUSSELS**

*fresh mussels, root vegetables and potatoes served in a white wine, parsley and garlic cream sauce*

### **MILLE FEUILLE OF QUEEN SCALLOPS**

*fine, crisp layers of filo pastry filled with sautéed queen scallops and a marinated vegetable salad, served with a lemon dressing*

### **TERRINE OF LAKELAND GAME**

*a duckling and pork terrine studded with pheasant breast and wrapped with bacon, served with rhubarb chutney and Cumberland sauce*

### **BOUDIN BLANC**

*our own sausage prepared with veal, pork and chicken, lightly spiced, baked in the oven and served warm with red cabbage and a haricot bean sauce*

### **KYLE OF LOCHALSH SCALLOPS**

*pan-seared scallops set on a cushion of spinach leaves, presented with grilled pancetta and basil oil (£4.50 supplement)*

### **KING PRAWN TAGLIATELLE**

*ribbons of fresh pasta presented in a saffron, basil & dry vermouth cream sauce topped with a sauté of king prawn tails (£3.25 supplement)*

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### **HOME-MADE MELON SORBET**

*or*

### **VEGETABLE AND GARDEN HERB BROTH**

**FILLET OF SEA-BASS**

*pan-seared fillet of sea-bass accompanied by ecravassé potatoes and complemented by an asparagus beurre blanc*

**DELICE OF SOWAY FIRTH SALMON**

*pan-roasted fillet of wild salmon, served with wilted spinach leaves, buttered fèves, chive potato purée and a Cabernet Sauvignon butter sauce*

**SALTIMBOCCA OF TURKEY SUPREME**

*escalope of turkey breast wrapped in air-dried prosciutto ham and fresh sage, served with Puy lentils braised in red wine, sage beignets and a sage and white wine butter*

**LOIN OF CUMBRIAN PORK**

*centred with prunes and balsamic-roasted, accompanied by a pork and lime patty, chateau potatoes and glazed baby carrots, complemented by a Marsala sauce*

**CHUMP OF LAMB 'NICOISE'**

*spiked with rosemary and garlic, roasted and carved on to a rosemary rösti potato and presented with a roasted vegetable salad of capsicums, tomatoes, black olives, courgettes and aubergine and a natural lamb jus*

**VEGETABLE, GINGER AND CORIANDER SPRING ROLLS**

*a stir-fry of vegetables flavoured with sesame oil, ginger and fresh coriander leaves, wrapped in Feuille de Bric pastry and served with a coriander butter sauce*

**MEDALLIONS OF VEAL FILLET**

*medallions of veal fillet, pan-fried and presented on toasted croutons with a mushroom duxelle and asparagus spears and served with truffle oil potato purée and a Madeira wine jus infused with tarragon (£4.75 supplement)*

**ROAST NEW SEASONS GROUSE**

*oven-roasted grouse, served with bread sauce, a potato galette, game chips and a port and redcurrant game jus (£2.95 extra)*

*Seasonal Vegetables and Potatoes*

*Four course dinner with pre-dinner canapés and Farrer's freshly ground coffee with home-made petit fours - £29.75 inclusive of £5.20 V.A.T.*

*Gratuities at the discretion of the guest.*

*In consideration of other guests, we politely ask that you refrain from smoking in the restaurant.*

Saturday, 16 September 2000

## DESSERT

### PEACH AND BLUEBERRY CLAFOUTIS

poached peaches baked in a 'custard batter' with fresh blueberries and served warm with whipped cream (Please allow 15 minutes)

### WHITE CHOCOLATE MOUSSE

wrapped in dark chocolate and presented with a compote of spiced damsons and a white chocolate sauce

### TARTE AUX CITRON

a sweet pastry flan filled with baked lemon custard, served with vanilla ice cream and a raspberry coulis

### BORROWDALE GATES FUDGE ICE CREAM PARFAIT

a brandy snap basket filled with fudge ice cream and served with a crème Anglaise sauce

### A PLATE OF BORROWDALE GATES ICE CREAMS

horlicks, banana, blueberry and strawberry

### FARMHOUSE CHEESES

Served with our own apricot & walnut bread  
Please see the selection on the opposite page  
(if taken as an extra course- £4.75)

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### MAY WE SUGGEST WITH DESSERT

#### Muscat de Beaumes de Venise

a rich dessert wine from the Rhone Valley, France. £3.30 per glass.

#### De Bertoli "Show Liqueur Muscat"

fortified muscat wine from Australia, with a deep and luscious flavour. £3.30 per glass.

#### Bin No 44 Muscat de Beaumes de Venise

Caves des Papes, Rhone -  
Bottle - £21.00 Half Bottle - £14.25

#### Bin No 45 Muscat de Beaumes de Venise

Domaine Durban, 1998 Rhone  
Bottle - £21.00

#### Bin No 46 - Chateau Manos

Cadillac, 1996 Bordeaux  
Bottle - £21.50 Half Bottle - £12.00

#### Bin No 47 - Veuve Cliquot Demi -Sec

Champagne  
Bottle - £36.50 Half Bottle - £19.75

#### Bin No 48 Orange Muscat and Flora,

Brown Bros, Australia -  
Half Bottle - £13.75

#### Bin No 49 - Noble One Botrytis Semillon

De Bortoli, Australia  
Half Bottle - £22.75

Bin No 50 - Essensia Orange Muscat, California Half Bottle - £14.50

COFFEE AND HOME-MADE PETIT FOURS

## **A SELECTION OF FARMHOUSE CHEESES**

*Our Chef, Michael Heathcote, in association with our supplier Peter Paprill of Pendrill cheeses of Chester, has selected some of the most flavoursome and possibly unknown cheeses for you. We hope that you enjoy their choice and invite you to select any three from the following:*

### **Cumberland Farmhouse**

*a smooth, creamy-textured cheese made by Carolyn Fairburn, at Thornby Moor Dairy, from a short-horn herd that graze on the Solway plain*

### **Smoked Cumberland Farmhouse**

*made by Carolyn Fairburn at Thornby Moor*

### **Wensleydale**

*traditional cheese made in Hawes, North Yorkshire by Kit Calvert*

### **Sandham's Creamy Lancashire**

*Chris Sandham uses the same recipe as his grandfather started in 1930 - hand-worked as a double curd, mixing evening and morning milk and turning cheeses daily, for full flavour, for 8 to 12 weeks*

### **Lancashire Black Beauty**

*made by Chris Sandham using milk drawn from rich pastures between the rivers Ribble and Lune.*

*All the mixing is done by hand and then the cheese is dipped in wax and hung for eight weeks*

### **Green's Mature Cheddar Cheese**

*an unpasteurised Cheddar Cheese*

### **Lanark Blue**

*made by Humphrey Errington, from unpasteurised ewes milk, at his farm in the Upper Clyde valley - this is Scotland's answer to Roquefort, made to a historic recipe*

### **Cropwell Bishop Blue Stilton**

*hand-crafted by David & Ian Skales, the rich creamy milk comes from selected local farms in the Vale of Belvoir*

### **Camembert Normandie A.O.C.**

*Hand-ladled into moulds, it has a remarkable smoothness*

### **Cooleeney**

*This is a Camembert type cheese with a deep creamy flavour.*

### **Livarot**

*~~Made in Cabococ~~ this soft cheese develops an exquisite pungentness*

### **Reblochon**

*a cheese from the Haute-Savoie with a pungent aroma but a mild, fruity and creamy flavour*

*May we recommend a glass of port to accompany your cheese.*

### **Frank Stainton of Kendal " Own Label " - Churchill Graham L.B.V 1990**

*"Old fashioned in all the best senses of the word ; long lasting, with plenty of depth. Above all very good fruit and balance with style and elegance." Clive Coats - Master of Wines £3.75 per glass (50ml).*

### **Fonseca Guimarens " Quinta do Panascal " - 1986 Vintage Port**

*Especially selected by Fonseca to mature early and fully aged at Vila Nova de Gaia, now ready for drinking - a fine example of vintage port at its best. £4.75 per glass (50ml)*